

brands of Olive Oil) Suaranteed Jure Gil of Clives only

S. Rae & Co. Estab. 1836 LEGHORN, ITALY

se7-eos,6m,42

FROM CHOICEST GRAIN TO BRAWN AND BRAIN.

-For health and hunger man, woman and child should eat

IS ON EACH PACKAGE.

SEE THAT A PICTURE OF THE

BATTLE CREEK SANITARIUM

clean, well-conducted home bakery. 5c. loaf. Delivered fresh daily.

Holmes' Bakery, 1st & E Sts.

Brewing never before reached the perfec-

tion point that has been attained in

CULMBACHER

There's nothing finer in dark beers. Let us send you a case-\$1.25 for 24 pts. or 12 qts., delivered in un-

)Washington Brewery Co.,(4th and F Sts. N.E. 'Phone 2154. se21-s,t,th-36



That somewhat paradoxical combination of ice cream with hot chocolate sauce grows in popular favor and is often urged on the score of greater digestibility. To make the sauce, put into a saucepan four ounces of chocolate, half a cupful of milk and one cupful of sugar-the brown pre- little by little one cup of ale, stirring conferred. Stir until the chocolate is melted and cook until it waxes when dropped in cold water. Serve in a pretty pitcher, to be poured over the cold cream.

Visitors to the Island of Nantucket, who have been privileged guests in the homes of some of the old residents, will recall that unique dessert, whitpot, which seems indigenous to the island. The secret of its manufacture may not be learned from the up-to-date cook book, nor yet in the cooking schools, but in a quaint little volume of Nantucket recipes, issued for the benefit of the sanitary commission in 1863, specific directions are given for its making. "Aunt Mary" prefaces her directions by the statement: "Some persons like this for a dessert as much as others dislike it." The ingredients called for are one quart of milk, one egg, one tablespoonful of meal. two tablespoonfuls of flour, not heaped, one-half cup of molasses, and a saltspoonful of salt.

Boil half the milk, and add a little salt. Mix the other ingredients with the rest of the milk cold. Pour this into the boiling milk without stirring. Set it into a moderate oven, and let it bake till it is a little thicker than boiled custard.

At the "country store" table at a church fair, held recently, a supply of ironing-

IMPORTANT TO Thin Ladies FOR THE PAST TWENTY-FIVE YEARS Dr. Charles' Flesh Food

has been used by leading actresses and others who know the value of a beautiful complexion and rounded figure. It will positively do as we claim. PRODUCE HEALTHY FLESH on the face, neck and arms, filling all hollow places, adding grace, curve and beauty. It is positively the only preparation in the world that will DEVELOP THE BUST and keep the breasts firm, full and symmetrical. It has never falled to accomplish this result, not only for the society lady, the actress and the maiden, but for the mother so unfortunate '3 to lose her natural bosom through pursing.

WRINKLES about the mouth, eyes, and those of the forehead disappear as by magic, leaving a skin texture firm and clear.

FACIAL SAGGING, the great beauty destroyer of middle life, is also corrected by On sale at mostly all first-class dry goods and drug stores, or your dealer will get it for

Ladies of Washington will find Dr. Charles' Flesh Food at LANSBURGH & BROS.' FREE One Box of DR. CHARLES' FLESH FOOD and our book, "ART OF MASSAGE." If not convenient to the above stores, you can take advantage of our following liberal offer, which puts it within the reach of every purse: The regular price of Dr. Charles' Flesh Food is one dollar a box, but if you will send us \$1 we will send you two (2) boxes in plain wrapper; also our book, "ART OF MAS-SAGE," illustrated from life with all the correct movements for massaging the face, neck, arms and bust, and containing valuable hints on health and beauty. Pierre Chaplott, the celebrated French masseur, says of this book: "It is the most complete I have ever seen. Every woman should have one and consult it daily." Write today. A dollar bill, is the

Dr. Charles Co., New York City, N.Y.

board covers went like the proverbial hotcakes. They were made of ticking, the shape of the ironing board, opened on one side and finished with buttons and buttonholes. From the top came a flap that fastened down, and in this flap was a pocket for the wax and holders. A stout strap was fastened across the back to hang the board up by. The housekeeper who has long deplored the tendency of the ironing board cover to take into itself spots and soil of every sort, to say nothing of its predilection for slipping down at inopportune moments and tripping up the unwary, will welcome this suggestion, which keeps it clean and out of the way.

Another new idea for a sale is sweeping uniforms. The latest creations in this line are so pretty and picturesque that every woman longs at once to take her broom in hand. The caps are like those of the Moravian nuns, with tabs over the ears. Some have ties and some are without. The aprons are long and highnecked, cut much like the cooking-school aprons-all in one piece. The long, full sleeves have an elastic around the wrist, and the bot-tom of the apron is finished with a wide ruffle. Two pockets are provided-one deep for the dusters, etc., and the other small for the handkerchief. Made of blue and white calico or gingham, this sensible and withal most becoming suit goes far to-ward removing the stigma of drudgery from the weekly sweeping day.

The infinite possibilities of tea mattings for decorative as well as utilitarian purposes are evidenced in a new direction, and water colors framed in the delicate green matting laid over flat, wooden frames are now considered both artistic and desirable.

Among the luncheons outlined for Sepember the golf luncheon, when the guests are expected to come in their golf suits, offers great possibilities for a jolly time. the company is a large one it is suggested that they be seated in fours at small ables, each of which should have a centerpiece of salvia. Scotch heather or soft purple thistles. Souvenirs appropriate to the occasion are plaid golf bags with sticks, to be filled with bonbons, or small plain woolen caps, to be presented to the men afterward for tobacco pouches. There are also the useful as well as pretty plaid-covered golf score books. Guest cards may have sketches of girls in golf costume, or little cuts of such figures as may be found in colors in golf catalogues, and cut out and pasted on the cards. The tables may have plaid ribbon drawn down each side or bows at the corner. The menu may be either conventional or consist of typical Scotch dishes. The menu suggested is:

Scotch Broth, Boiled Potatoes, Haggis, Currant Jelly, Scotch Rarebit on Toast. Plum Tart with Cream,

Scotch rarebit, it is explained, differs from the Welsh, and is made by adding to half a pint of white sauce a tablespoonful of anchovy paste and a pinch of red pepper; cook this for a moment and add six hardboiled eggs cut in rather large bits. Simmer the whole for three minutes and serve on buttered toast.

A bright woman of expedients, who wished to carpet her large dining room with something that would "wear like iren." but at the same time be artistic, decided upon Brussels carpeting with a border to match. Realizing that the border is always the most expensive, she bought a center of "bit or miss" Brussels and then a stair carpeting to match. This last she cut in two, to serve most excellently well as border. A man was employed to make and lay this carpet, and its entire cost was

"I am often so puzzled in writing lettel! in such words as perceive, conceive, besiege, believe, etc. which comes first the 1 or the e.

"I used to be," said the other, "until I heard a simple rule that bears passing on. The syllables that commence with c take ei after it. Other consonants are followed

The very best lotion for tired and aching feet may be made at home of mutton tallow and camphor. Cut the clear fat. which may be the trimmings from chops or the kidneys, into small pieces and add to them a piece of raw potato, peeling and all. Cover with water and fry out in the oven. When nothing is left of the fat but cracklings, strain, add a few drops of camphor and pour into egg-shells or small jars. Druggists aver that there is hardly a salve in the market but that mutton tallow enters into its composition.

A dainty bassinet quilt noted lately was made of white silk and wool flannel, embroidered with rosebuds. The upper end was turned over about six inches, and on it preserved or fresh strawberries, candied was embroidered the motto that ornamented Oliver Cromwell's baby cap in 1599, 'Cry not, sweet babe." The quilt was finished with a lining of delicate pink sateen and bound with ribbon.

At a wedding breakfast or luncheon the guests are seated about the room, and not at the table, which is simply to serve from. The menu should be dainty and simpler than for a formal meal.

The popular English ale passet is made in this way: Melt one tablespoonful of butter in the chafing dish, add one tablespoonful of flour, and when melted and bubbly, pour on gradually one cup of milk mixed with one slightly beaten egg. As soon as the mixture begins to thicken, add stantly. Season with salt and cayenne and serve with toasted crackers and cheese.

---For the Cause of Temperance. From American Medicine.

The effort on the part of the Russian government to lessen the evils of intemperance among the working classes by furnishing a substitute for the dram shop, will be watched by temperance workers on this side of the water with considerable condition of her lower classes and their reputation as heavy drinkers, would seem to be an ideal place to try the efficacy of such methods of reform. This substitute for the dram shop has, in St. Petersburg, taken the form of a large building, or buildings, which include among other halls a theater capable of seating 2,500 persons. The intention is that dramas of historic character, concerts and similar entertainments of an educational nature will be presented. There will also be entertainments designed especially for children. That these advantages may be within reach of those for whom they are intended the admission charge is but about five cents for a civilian, two and a half cents for a soldier. In addition to the theater are restaurants where meals are served at correspondingly low prices. The opening performance is reported to have been a success. The hall was crowded with working men, who followed the play with great interest and delight.

To Get Up Collars and Cuffs.

Prepare some good cold water starch by mixing smoothly about two tablespoonfuls of starch with rather more than half a pint of cold water. Add to this a teaspoonful of powdered borax dissolved in a little hot water. Stir a piece of yellow soap in the starch water until it becomes soapy, when the piece of soap must be removed. This will help to prevent the starched linen

from sticking to the hot iron. The articles to be starched must be perfectly clean and dry before they are put into the starch. Dip them and rub them vigorously in the starch, so that it pene-trates them thoroughly. Take them out, squeeze them to remove excess of moisture and roll them up separately and tightly in a clean cloth or towel. Leave them for about two hours. When ready to iron them, rub both sides of the articles with a clean, dry cloth to remove any grains of borax or starch remaining on their outer portions. Iron first on the wrong side and finish off on the right, using firm, steady pressure. Dry before a bright fire until all are perfectly stiff.

Loubet Likes Sport. From the London Chronicle.

President Loubet, who is at Rambouillet, finds the ex-royal chateau dull, while he chases at the delay in the start of the shooting season. He has always been an

indefatigable sportsman, and he will now gain time by a difference of dates. Rambouillet is in the department of Seine-et-Oise, where the preserves are sacred till very rapidly. the 25th instant. On the other hand, Montelimar is a week earlier, so its illustrious townsman will leave shortly without any show of etiquette. M. Paul Loubet, the president's son, who is completing his twenty-eight days' military service in true democratic fashion, will join the family

Table and Kitchen.

Delicious Ways of Cooking and Serving Fruits.

This method of stewing or cooking fruit is much simpler than the name may imply to the uninitiated. The value of the compete as a delicate and nutritious dessert is much more recognized abroad than it is in this country, although it is gradually coming into favor here.

Compotes are generally served with boiled rice, toast rounds or stale sponge cake and will be found to be wholesome, appetizing and delicious. The bread used in compotes should be thoroughly dried out before

Many fruits can be used in combination; bananas and oranges go well together, always using a little lemon with the bananas and having them slightly under-ripe.

Peaches and plums are often combined, also apricots and plums, strawberries and bananas, red raspberries and currants, quince and sweet apples, barberries and apples, sweet or sour, pear and barberry, rhubarb, pineapple and cranberries, apples

and green ginger. Sample Recipes.

The following recipes which will serve as examples are admirably suited to chafing dish cookery, although they can be readily prepared on the back of the range, care being taken that they cook slowly. The foundation for all compotes is about the same, sugar and water to make a syrup in which the fruit is cooked slowly in order to retain the original shape. The proportion used is generally one cup of sugar to onehalf or one cup of water; depending upon the juiceness of the fruit used. .

Apple Compote. Cook together until syrupy one cup of sugar, half a cup of water, two inch pieces of stick cinnamon and the thin rind of half a lemon, slicing off the yellow part only. Have ready half a dozen apples pared and cored (the tart ones cook more quickly) and cover with the boiling syrup to harden the outer surface. Cover closely and simmer until tender, but not broken. If you use the chafing dish cook over the hot water pan, and it is better to cook the fruit in a double boiler after the syrup is made if you cook over the ordinary gas flame, or the fruit will cook too fast and become mushy. Serve each half of apple on rounds of toast. If you wish to serve for a hot dessert cover with meringue and slightly brown in a moderate oven, sprinkling the meringue with chopped

Pineapple Compote. Pare and shred one pineapple, using a silver knife instead of steel; add to a syrup made from two cups of sugar and one and one-half cups of water. Cook slowly until clear, then add the juice of half a lemon and a wine glass of sherry. Set aside to get cold. Serve on rounds of stale sponge cake with whipped cream. You can buy little penny sponge cakes. Hollow these out and use for cups for the fruit. The crumbs can be dried, rubbed through a sieve and added to the whipped cream or put away for another combine in another dessert. Orange and Banana Compote.

nuts. Serve cold with whipped cream.

Cook together a cupful of sugar and half a cupful of water, six cloves and an inch of stick cinnamon. Stir occasionally until ters," confided one woman to another, "to the syrup begins to thicken, then remove the spoon and simmer gently without stirring for eight minutes. Add six bananas a little under-ripe, cutting the slices cross-When the bananas commence to clear add the juice of two oranges and of half a lemon and half a glass of sherry if you use wine. Serve on rounds of toast or sponge cake with whipped cream. If these compotes are served for breakfast, as they may be, do not use sweet cake. Serve them with the cooked cereal, plain toast or zwieback.

Rice Kalte-Shale. Boil together for ten minutes one cupful of sugar, three cupfuls of water and the thin yellow rind of one lemon. Set aside to cool. When cold add the juice of two lemons, one bottle of white wine and a quarter of a pound of rice which has been boiled in two waters until tender. Arrange the rice in the form of a pyramid with layers of sugared peaches in between layers of rice, decorate the whole with cherries or halved peaches.

Whipped Cream. For the whipped cream to serve with these compotes add to a half pint of cream one-quarter of a cup of milk, four level tablespoonfuls of powdered sugar, two ta-

blespoonfuls of sherry or one teaspoonful of vanilla. Whip with a cream whip or wire egg beater until you have a stiff froth, keeping the dish holding the cream in a pan of ice. This cream will keep several days. Chinese Chou Chou.

This is a delicous confection found in many Chinese stores and may be classed with the compotes; this can be made at home. The Chinese are remarkable for their habit of reversing the usual order of things, or, according to our understanding and customs, doing things upside down and backward, and this dainty is a very fair example, and we must in all honesty confess that the "heathen Chinee" has improved on the Christian (?) chou chou. Merchant Don Sang says: "Melican make chou chou him sour, Chinee, him sweet"small green and yellow tomatoes, green dates, figs, pineapples and like fruits are preserved in a syrup with green ginger interest, for Russia, owing to the ignorant and the combination is delicious with cold meats, especially cold fowl and game. This confection sells for 25 cents per pound,

but could be made at little cost. Inquiries Answered. Miss O. R. writes: Will you kindly send me some fruit salad recipes? I have not a good recipe of my own and would like more than one.

Waldorf Salad. This is one of the most popular salads. It is really intended as an accompaniment to the game served at a gentleman's dinner, but is nice for any dinner when poultry is served. The real Waldorf salad is made as follows: Pare and core two large, tart apples and cut into dice half an inch square; cut up an equal quantity of blanched, crisp celery and mix with the apples; add a little salt; sprinkle lightly with French dressing and then mix with mayonnaise. Do not let stand, but serve at once in cups formed of crisp lettuce leaves. Chopped English walnuts may be added to this salad, or make a salad of equal quantities of orange dice, nuts and celery and serve in the same way.

A Dessert Salad. This may be served as a last course at luncheon or for a dinner dessert. Peel and remove the eyes from a small, ripe pineapple and shred it with a silver fork; peel and slice four ripe bananas; peel and cut three oranges in small cubes; skin and remove the seeds from a cup of white grapes. Arrange the pineapple, bananas and oranges in layers, sprinkling the grapes in among them; spread each layer with the following dressing: Beat the yolks of four eggs until light in color and frothy; then

beaf in gradually one cup of powdered sugar; add a pinch of salt. When the sugar is dissolved add the juice of two emons. Set on ice and chill for an hour before serving. Glazed Fruits.

Put into a porcelain-lined saucepan a cup of granulated sugar and quarter of a cup of cold water; stir until it is clear, then let boil until the surface is covered with bubbles; drop a little of the syrup into ice-cold water, and if, when cold, it breaks with a snap it is done. Remove from the fire, but keep hot over boiling water and glaze the fruit by dipping them into the sugar and then laying the fruit on a disk or thick white paper slightly brushed with salad oil. While the syrup boils, wipe down the sides of the boiler carefully with a wet cloth to remove the sugar crystals and watch the syrup closely that it does not boil beyond the right degree, as it changes

Iced Fruit. The above would not answer for apples unless they were first cooked in syrup as for compote, then iced. Beat up the white of an egg with half a cup of cold water; dip the fruit separately in this; then roll separately in sugar and place some distance

apart on white paper, and leave undisturbed until perfectly dry, probably six or seven Menus. .n SUNDAY, it BREAKFAST. Fruit, or it Cream, Cereal,

Omelet with Mushrooms, Grilled Tomatoes, French Rolls, DINNER. Tomato Bouillen Roast Ducks, Mashed Potatoes, Spiced Grapes, Brown Turnips, Swee Sweet Potatoes,

Frozen Crushed Peaches, Whipped Cream, SUPPER. 3 Cheese Relish, Potato Salad, Cake, Tea.

> MONDAY. BREAKFAST.

Cereal. Cream, Broiled Smoked White Fish. Creamed Potatoes, LUNCH.

Corn Chowder. Tomato and Onion Farci, Pear Compote, DINNER. Barley Broth, Macaroni au Cheese, Baked Egg Plant, Duck and Celery Salad,

> TUESDAY. BREAKFAST.

Melons,

Fruit, Cream, Cereal, Fried Egg Plant, Tomato Catsup, Rice Waffles, Coffee. LUNCH. Liver a la Newburg, Cream Potato Hash, Cream, Deep Apple Pie, Cereal Coffee. DINNER.

Vegetable Consomme Baked Potatoes Grilled Steak, Corn Pudding, Steamed Peach Pudding, Coffee.

KING EDWARD'S SCRAP BOOKS.

His Mother. Written for The Evening Star.

Amid all the pother of getting himself properly throned, named and crowned, King Edward VII has snatched time to devise a unique memorial to his mother. Word comes from London that he has ordered, through the leading international clipping bureaus, eight sets of scrap books, each set to contain whatever was printed or spoken of the late queen at the time of her death. The clippings, gathered in every country and in all tongues, and ranging from the highest illustrated weeklies to the cheapest provincial prints, fill TOLD one hundred volumes, although the pages are of full newspaper size. They are pasted upon light gray bristol board and each Written for The Evening Star by Mary H. Krout. page hinged before binding. The binding is of morocco-half the sets red, half green. There will be gold clasps and corner pieces and each volume stamped with the royal trast to the restricted and narrow sphere guests-fixed by her husband's vocationarms in heavy gilt.

The binding would be black were the volumes destined to remain in Great Brit- ers and law givers, having a voice in all ain. The destiny of all but one set is to matters pertaining to the public weal, and be scattered through Great Britain, India, it was inevitable that the strong, fearless Australia, New Zealand, Canada and South Africa. Each will receive a set as the gift of the king. The mourning color varies so throughout the empire it was thought best resistless when they confronted the legions to use ordinary book tints. His majesty's of decadent Rome. Today with all her milloyal colonies will no doubt appreciate the itary prestige and material power, the wogift-though the odds are that they would be better pleased with books setting forth his own coronation splendors.

The children of the late Empress Frederick have ordered the same bureau to make books about her, but the volumes will be so carefully edited as to be of modest dimensions-that is, as scrap books go. Only kind things and notable pictures are to be included. The clippings are from German, French and English sources. The mount is gray bristol board, the binding dead black morocco, with dull gold clasps. Others besides royalty pay tribute to the scrap book maker. Mr. and Mrs. George Gould are at present mightly interested in one that is making about their new seaborn daughter. It begins with the announcement of the little one's birth, printed upon a sheet of heavy cream white paper and mounted in morocco. These announcement cards, which were sent to friends, give categorically the name of the baby, the names of both parents and the date and place of birth. Already there are more than twenty big pages filled with news of the young lady and her mother, also pictures of her clothes, her basket, her proud parents and pretty well everything else. But the big book, which is to be blue-bound and gold clasped, will be sent home with many vacant pages-to be filled by the newspapers and the clippings man as Miss Edith Katharine Gould is growing up.

A New Way to Cure Wrinkles. Written for The Evening Star. In the halcyon days of the south, when time was no object with slaves, and fair ladies scorned even to pick up their own handkerchiefs, there was felt among la haute societe a common dread. It was that of wrinkles-those inevitable markings of Father Time. Then a beautiful complexion was esteemed to be one of woman's greatest charms. The sunburned golfer had not come flamboyantly into fashion, nor was the "literary wrinkle"one deep crease between the eyebrowslooked upon with favor; neither had the ruddy coloring, the charm of today, while

reddened arms exposed by rolled up shirt sleeves would assuredly have been regarded A delicate skin was the supreme desire of every well born woman, and considered half the battle in winning a lover. In the privacy of her own chamber, therefore, she engaged in such small arts as would enhance this beauty, the most efficacious being a strip of white ribbon or a soft handkerchief tied tightly about her forehead, that it might prevent it from puckering, or falling into set lines as she sat reading or thinking. To further aid in smoothing out the brow the band was dipped in cold water. Often she slept at night with this band tied firmly about her head. In these days of ultra modernness the

subject of wrinkles is still one of vast importance and a new preventive has been evolved. It is called by the suggestive is full of benefit for both sexes. Whatever name of "frowner," and consists simply of intellectual training German women may a rather stiff bit of white paper about the size and shape of a postage stamp, and having on its back a similar coating of gum. Especially is it designed as a preventive of the wrinkles between the brows or at the corners of the eyes; and in these places, after being moistened, these should be pasted whenever one is about to engage in some occupation that causes the habit

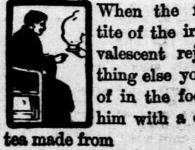
At the fashionable shops of large frowners are now as regularly on sale as almost any other accessories of the toilet. Many, however, prefer to make them at home, a process simple and inexpensive. It has also been found by those who are ingenious that it is best to cut them circular in shape instead of square, as they leave less of a trace when removed. Heavy writing paper from which to fashion them is available to all and a little dissolved gum arabic will stick them, on good and tight.

The Outlook. From the Chicago Becord-Herald.

"Will you still love me, Clara, if, after of faults?" "Of course, Clarence. I'm terribly proud;

and I never could bring myself to admit-

even to you-that I had made the mistake of my life." When the fickle appe-



tite of the irritable convalescent rejects everything else you can think of in the food line, try him with a cup of beef

Company's OF BEEF. Odds are that he takes it gratefully and feels better after.

being carefully supervised by the husband, who is literally the major domo. A German girl is taught subservience and humility from the moment she is able to understand anything. As a child, she must obey her father; as a wife, her husband is her master; and, should he die, the son thinks, plans and acts for her. Only in exceptional instances is she supposed to be capable of thinking and acting for herself. Her property rights are nominal; from birth to death she is a minor in the eye of

the law. Until very recently there was a great difference in the education of boys and girls. Boys were required to study with the utmost industry, with little relaxation and few holidays, that they might stand first in the examinations, which are the open sesame to advancement in every field, educational, civil or military. The girls, with no such incentive, had a much less varied course, Latin having been forbidden them in the public schools, on the ground that their mental powers were not equal to so great a tax. Mathematics were also curtailed on the same ground, and an undue length of time was devoted to instruction in sewing and knitting-arts in which girls are so well drilled at home that it would seem hardly worth while to carry it into the precious study hours, which are none too many.

The Home Training. consideration. A domestic creature above all else, she is grounded in the art of cooking, in making the queer soups and sausages and cakes in which the German menu abounds. Compared to her brother, she is of little consequence. Every sacrifice must be made to establish him in life, and all feminine members of the household. The most important event of early girl-

The confirmations begin on Palm Sunday being the center of interest.

There is very little social intercourse be tween men and women; nothing, indeed, of that pleasant comradeship which obtains in our own country, which so enriches life and have, few-in the middle class, the bone and sinew of the empire-make any use of it. Absorbed in "the three K's," in accordance with the behest of the present rule. they could not be intellectual companions to meir better educated husband and brothers if they wished to be.

Off to the Kneipe.

we are married, you discover me to be full the gifts also, which are very often of home manufacture.

with a supply of linen-clothing, napery and bed linen-which will last a lifetime, and which is added to gradually until the dower chest is full. This generous supply has led to the establishment of quarterly wash days, when there is a general cleansing and renovating, with the odors of the laundry filling the house for a week. Wellto-do residents of cities send the linen to home it is a sort of penitential season, in which the whole family suffer and the haus frau's temper is sorely tried. Bread baking being eliminated from German housekeeping lessens the work very materially, and simple living, the absence of unnecessary display, is the almost universal rule.

The two solemn social functions are the Kaffee Klatsch-literally, the coffee fightand the formal dinner. At all such ceremonials precedence is accorded the import-

Here's another advantage of buying biscuit in In-er-seal Patent Packages: You can keep a variety of biscuit, crackers and wafers on hand all the time without fear of them growing stale. You can have at hand a different flavor for every whim of a fickle appetite. You can have a suitable change for every meal without constant worry. You can always please an unexpected guest without embarrassment. It's a great convenience to have a supply of delicacies right at your hand. It's a great satisfaction to know they will be as fresh when you open them as they were when they came from the oven. This is only one of the advantages of buying biscuit, crackers and wafers in the In-er-seal Patent Package. When you order Soda, Milk, Graham, Oatmeal, Butter Thin and Saltine Biscuit, Vanilla and Banquet Wafers, Ginger Snaps, Sultana Fruit, and Sea Foam, don't forget to ask for the kind that come in the In-er-seal Patent Package. Look for the trade-mark design on the end of each package. NATIONAL BISCUIT COMPANY.

bringing up the rear of the procession, and

being assigned an unobtrusive seat below

Few in Business.

There are few opportunities for German

women to engage in business independent-

ly, the law of the land, as in France and

elsewhere, giving the husband entire con-

trol of the wife's earnings. Women carry

on small shops, and, in the country, not

only work in dairies, but in the actual

labor of tilling the soil, sowing the grain

and gathering the harvests. In the vine-

growing districts they also form an im-

portant industrial factor in the cultivation

of the vines, and through every stage of

garden produce in the markets and are fre-

quently employed as hod carriers and mes-

of men, a large proportion of whom are

Midwives and trained nurses are employ-

ed-the former in every town and city in

the empire-and are carefully trained for

their calling. Women physicians have made

their way for some time, two of eminence,

Dr. Siebel and Fraulein Dorothea Chris-

tiana Erexleben, having distinguished

themselves so long ago as the reign of

Frederick the Great. Fraulein Erexleben

obtained permission to practice, after hav-

ing received the doctorate degree from the

Professional Pioneers.

atter days-were Fraulein Francisca Ti-

daughter of a clergyman in Furth. Both

settled in Berlin, where they found Dr.

Henrietta Hirshfield, a dentist, already es-

tablished. She had studied her profession

in Philadelphia, received her degree and

The objection to German women entering

prejudice against a class, not the indi-

vidual, since these women, and others who

succeeded them, married Germans of high

Notwithstanding the general policy of

repression that has discouraged women

from engaging in professional work or

seeking broader intellectual culture, Ger-

many has produced women of notable force

and intelligence. The Empress Augusta.

grandmother of the present emperor, pro-

fessed an interest, as became her rank, in

literature, art and science. The present

empress, who was the Princess Augusta

Victoria of Schleswig, while by no means

brilliant, possesses those sterling virtues

which are the German ideal of the wife

and mother. It has been said that she

lacks amiability, but this is the verdict of

enemies-for even an empress has her de-

tractors. At the same time, her simplicity

and modesty and devotion to her husband

A Progressive Empress.

But it was the Empress Frederick, the

eldest daughter of Queen Victoria, that

Germany is indebted for innovations that

professions seems to be largely theoretical;

returned to practice in Germany.

serving in the army.

University of Halle.

professional position.

are fully acknowledged.

sengers-labor necessitated by the absence

THE WORLD'S WOMEN

Eight Big Ones Are Being Made About Their Social, Domestic and Economic the Frau Haptmann-the wife of the cap-Position in Germany.

Little Companionship Between the

THE EMPRESS

Sexes.

manic tribes enjoyed a degree of freedom and authority which was a marked conof their successors today. They were leadsons, inheriting the strength and dauntless courage of such mothers, should have been men of Germany, except of the very highest classes, are little more than upper servants, with no real authority in ordering the affairs of their household, every pfennig cf expenditure, no matter how much of it may have been a part of the wife's own dower, the vintage. In the cities they sell their

A girl's home training is indeed the main the economies, therefore, fall upon the

hood is the confirmation, for which the candidate is prepared by being placed under the instruction of the pastor, unless the family should be Catholics, when the priest performs this duty. After weeks of laborious catechising the candidate is in readiness, and, with hundreds of others, presents herself in white gown, gioves, veil and wreath at the chancel, where she is formally received into the communion of the church. and the church is usually a bower of flowers and greenery on the important occasion. At home there are congratulations, feasting and visiting, the newly made communicant

Husbands and sons take themselves off to the kneipe-the German substitute for the club--where, over their mugs of beer and in clouds of tobacco, puffed from their huge meerschaums, they discuss affairs of state and all other questions of general interest. They do not talk of such matters to wife and daughter, as Americans and Englishmen are wont to do-a means of liberal education in itself. Christmas, Easter and Whitsuntide-"Pfingsten"-are the three great annual festivals, and to these are added the family birthdays, all of which make much work for the women folk in the additional baking and brewing which they necessitate. Not only must the cakes peculiar to each stated season be prepared, but

Each bride is supposed to be furnished the country, and when it must be done at The Kaffee Klatsch.

shorten the grand personage's brevet title hardihood to suggest. During the lifetime by so much as a single consonant. To the of William II, as the wife of the crown Excelenza-the Frau Generalin-is assigned prince, the prospective empress, she wieldthe place of honor on the stiff-backed sofa ed an immense influence, an influence apbefore which is planted the small, lace- proved by her husband, who adored her, covered table. When she enters all rise, and which had for its paramount aim the advancement of German women. She herself a woman of naturally strong mind tain-the Frau Professorin, the Frau Kaufhad been thoroughly well educated. She mann, and, no matter their graces, wealth and virtue, they remain standing until the was called "a woman of universal attaingreat lady is seated. All have brought their ments," familiar with international polwork, sewing or knitting, in pretty workities, interested in art and science, and, like bags; coffee and cakes are served and the her sister Louise, now the Duchess of Artime is devoted to talk-or, rather, the disgyle, she beguiled the time with brush. pen and pencil, and kept up a voluminous cussion of the servant question, the price correspondence with the eminent men and of veal or beef, with any permissible scandal, which, however, must be dealt with women of every country in Europe. It was discreetly, since young girls are present. due to her that the Thiergarten, once a Men are not invited. Invitations to a Kafpleasure ground for the aristocracy, was thrown open to the people, and she was fee Klatsch are usually from 5 to 8. Dinner is a much more solemn occasion, also instrumental in establishing playgrounds for children in various open and upon the arrival of the guests the husbands betake themselves to a separate squares about Berlin. Her chief monument, however-one destined to have a diapartment, where they smoke and talk politics-guardedly in these days, with the fear rect effect upon the future development of Germany-was the establishment of the of lese majeste ever present-while their Victoria Lyceum for the higher education wives in the drawing room gossip and knit of women, and to which not only Germans, -the knitting occupying them on almost all but those of other nationalities are admitoccasions. Preliminary tea and cakes serve ted. The tuition, which is the best that the to ameliorate the pangs of waiting for the empire affords, is free, and the Empress more formal feast to follow. In the draw-Frederick gave to it liberally of her own ing room and at table the Frau Generalin takes her proper place, the humblest of the private means.

Among women below the rank of royalty, George Eliot, in her earlier lettersabout 1855-writes of Fraulein Solmar, whose salon in Berlin was famous for many years. At that time she was between fifty and sixty, and gathered about her all the great people in the capital, speaking French, English, Italian and German with equal facility. "There wes not," wrote the great Englishwoman, "the slightest warmth of manner or expression in her, but always the same even cheerfulness and intelligence." The Countess Schleinitz also wielded great influence, and her salon was crowded with savants, artists and literateurs, who assembled every evening until Bismarck, who was then chancellor, interposed. They met subsequently once a week. Several American women have married Germans of high rank, the most notable of whom is the Countess von Waldersee. Without radically disturbing the established order of things, they have undoubtedly made their presence felt, and are doing their part to secure a more liberal recognition of the rights of progressive German women.

How to Make Muslin Toast.

Written for The Evening Star. Any rather stale bread that cuts into firm slices answers for this delicacy. The writer's first knowledge of this was at a dinner party at which each dish was per-Two others of note - pioneers in these fect of its kind. When the cheese was passed, with it came this crisp, delicious bertius, the daughter of a farmer on the toast, cooked at the moment of serving. Island Rigus, and Dr. Emily Lehmus, the The slices were cut, literally, "as thin as a wafer," and spread out to dry an hour or two before needed. They were finally spread out on a hot tin pan, popped in the top shelf of a quick oven long enough to curl up a little and take on a pale shade of brown. This toast is particularly grateful to people of delicate digestion, but is so appetizing that it has become a fad to lovers of dainty living. It may be also served at luncheon with fruit. Housekeepers who find themselves at the mercy of a country butcher should call to mind the French method of "improving" tough meat. An impossible beefsteak, for instance, may be transformed into one that is tender and julcy if it is allowed to stand over night in a mixture of vinegar and salad oil in equal parts. For a three-pound steak half a teacupful of the mixture should be put in a crockery plate or dish, large enough to spread the meat out in. Prepare this early in the evening and before retiring turn the steak. What is left of the mixture should be bottled for the next time. Don't use salt or pepper while it is in the

oil and vinegar. His Smallness of Soul.

From the Chicago Tribune. Dinguss-"Old fellow, can you let me have

a dollar this morning?" Shadbolt-"No. You haven't paid me the dollar you borrowed a month or two ago." Dinguss (mortified and resentful)-"Do you mean to say, Shadbolt, that you remember such pitiful little debts as long as no German woman would have had the that?"



ance of a sacred edict. Upon no consideration would the hostess yield to the guest of
a lower station in life the place and honor
that belongs to her superior; nor would she

Old Lady—"Can you tell me, if you plaze, where I'll get the Blackrock tram?"

Dublin Car Driver—"Begorr, ma'm, if you don't watch yourself, you'll get it in
that belongs to her superior; nor would she